VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Grape variety Melon

LE DEMI-BŒUF

Grape variety	100% Melon B
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Dark scarcely fertile soil on dark red amphibolite green rocks
Age of vines	15-year-old vines
Winegrowing	Cold stabulation, cold statique rakling during 24 or 36 hours. Controlled alcoholic fermentation between 15° and 20°C during minimum 15 days. Ageing on the lees, with stirrings of the lees several times between November and December.
Conditioning	Bottling is carried out by a company with HACCP norms. With adhesive labels and in 6 or 12-bottle-boxes conditioning.
Tasting notes	Robe: limpid, brilliant, green gold Nose: mineral, lemon and apple finish Mouth: frank attack, supple, aromas of citrus (lemon), nice length and mineral finish.
Food and wine	Aperitif, oysters, seafoods, crab salad, mussels with white wine, vegetable velouté soup, grilled sole, grilled prawns, grilled sardines
Service temperature	10°C
Ageing	2-3 years

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